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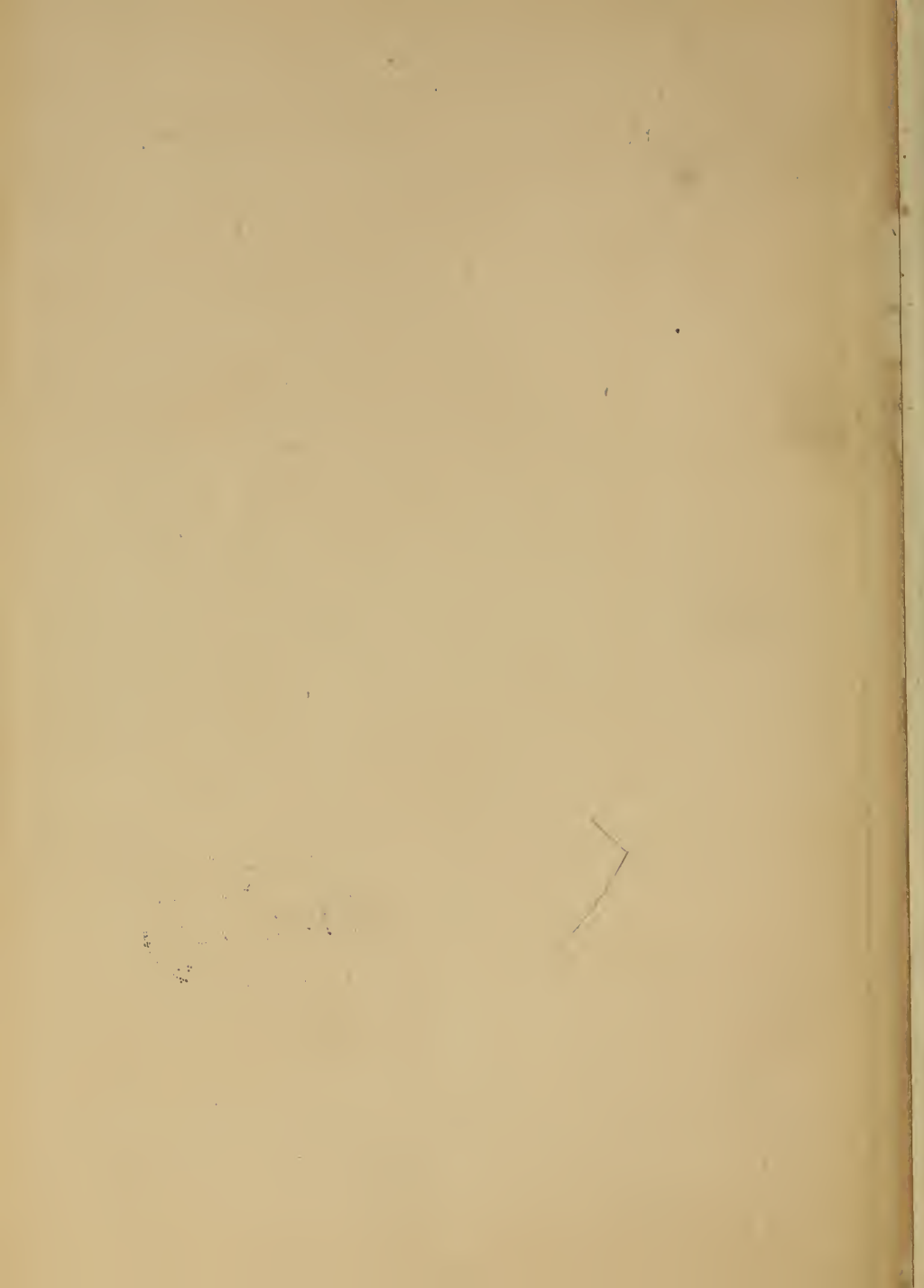
In B Y Vacation. ldgett's

By

SUSAN ANNA BROWN.



JAMES R. OSGOOD & CO.



IN
BRIDGET'S VACATION

BY
SUSAN ANNA BROWN

AUTHOR OF "FORTY PUDDINGS," ETC.



BOSTON
JAMES R. OSGOOD AND COMPANY
1885

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PREFACE.

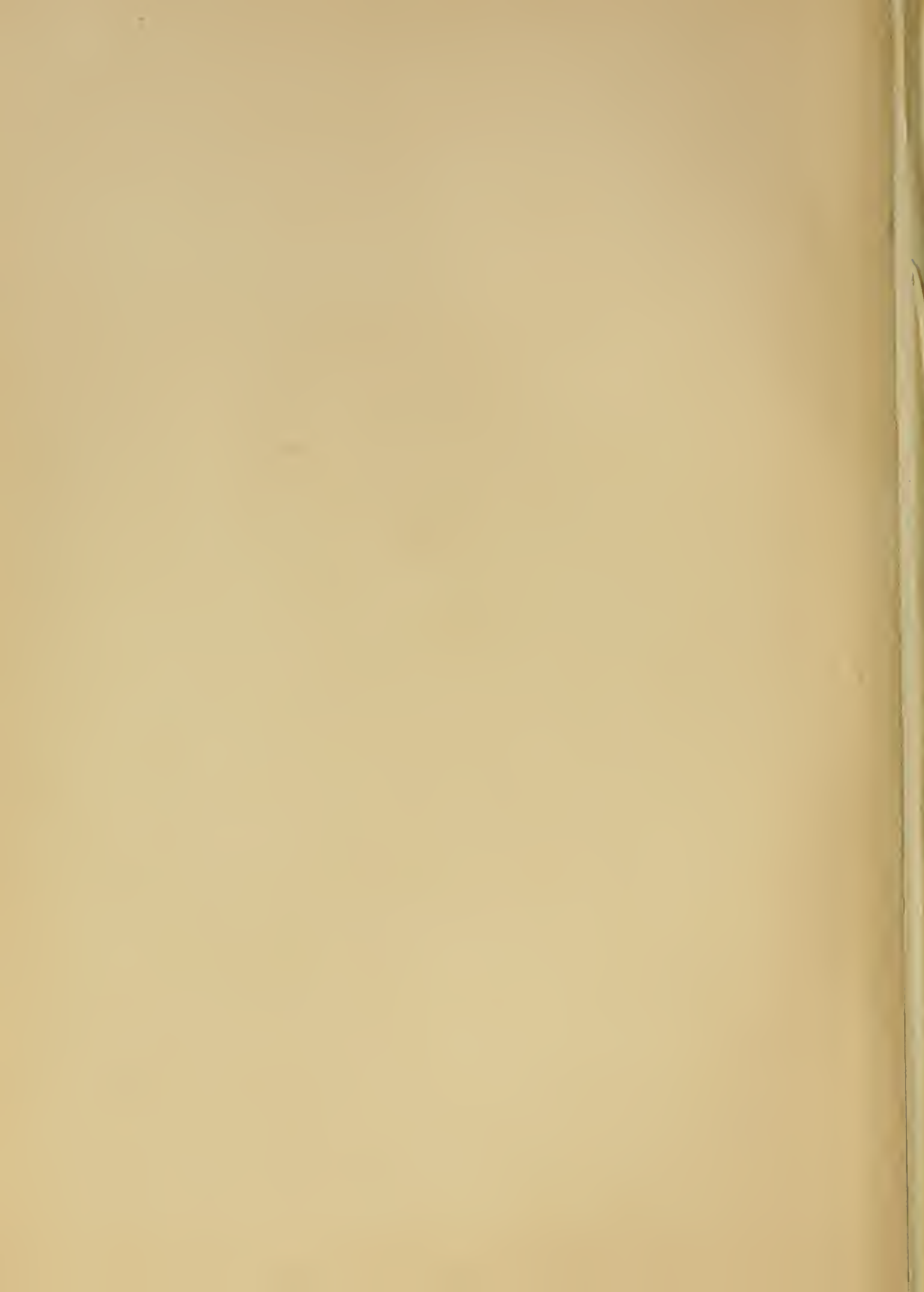
THIS little collection is intended for the help and consolation of housekeepers during those trying interregnums which occur now and then in the kitchen domain.

Plain directions are given for twenty-one simple meals. Fancy dishes which require much time in their preparation are omitted. The receipts have all been tested, and, if carefully followed, will produce satisfactory results.

With this friendly adviser hanging on the wall, ladies may see Bridget's departing form unterrified, and await her successor with the quiet security of those who know what to do and how to do it.

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BILL OF FARE.



FIRST DAY.

Breakfast.

COFFEE.	OATMEAL.
BREADED CHOPS.	FRENCH POTATOES.
POP-UPS.	

Dinner.

TOMATO SOUP.	BEEF ROLL.
MACARONI.	BOILED POTATOES.
PICKLED FIGS.	WHIPS.

Tea or Luncheon.

ROLLED BISCUIT.	SARDINES.
APRICOTS.	SPONGE CAKE.
BREAKFAST TEA.	



FIRST DAY.

Breakfast.

BOILED COFFEE.

Allow one tablespoonful of ground coffee to each cup, and one extra spoonful. For four persons mix half of a raw egg, shell and all, with the dry coffee, and add a little cold water. Pour on two cups of boiling water, and let it boil ten minutes. Add two cups more of hot water, and let the coffee pot stand on the back of the stove three minutes before serving.

OATMEAL.

Oatmeal must be prepared the day before it is wanted. Soak three cups of very coarse oatmeal two or three hours in cold water, then rinse in several waters to prevent its being sticky. Fill the kettle with boiling water, and cook at least two hours. If you have not a double boiler it must be stirred frequently. Add one tablespoonful of salt.

BREADED CHOPS.

Roll mutton chops in beaten egg, and then in sifted bread crumbs. Put in a buttered pan, and bake half an hour.

FRENCH POTATOES.

Cut raw potatoes in thick slices lengthwise, divide each slice into strips, and fry in very hot lard. Dredge with salt.

POP-UPS.

Two and a half cups of pastry flour, add gradually two cups of sweet milk; when smooth, add two well-beaten eggs and a pinch of salt. Have the gem-irons very hot and well buttered. Fill half full of the batter, and put a piece of butter as large as a pea on top of each. Bake about a half an hour in a hot oven and serve at once.



FIRST DAY.

Dinner. — First Course.

TOMATO SOUP.

Boil one pint can of tomatoes with one-quarter of an onion half an hour. Strain through a colander, and add enough hot water to make a quart of juice. Return to the fire. Put a piece of butter, half as large as an egg into a frying-pan, and when hot, put in a slice of stale bread cut into dice. Stir until brown, and then put them into the tureen. Pour a little of the soup into the hot frying-pan with the browned butter, and when it boils, add one heaping teaspoonful of corn-starch stirred smooth with half a cup of cold water. Stir rapidly until it ceases to look milky. Then pour into the soup. Add a few grains of cayenne, and one small teaspoonful of salt.



FIRST DAY.

Dinner.—Second Course.

BEEF ROLL.

Take a very thick slice of round steak. Prepare a dressing by soaking a large coffeecupful of dry bread crusts in cold water. Drain off the water, add one tablespoonful of sage, one teaspoonful of marjoram, half a teaspoonful of black pepper, one heaping teaspoonful of salt, one teaspoonful of melted butter, quarter of a teaspoonful of grated onion. Spread this dressing evenly over the steak, and roll it up, tying it tightly with strips of cotton cloth. Secure the ends carefully, that the stuffing may not come out. Put three slices of salt pork in a kettle. Fry until the fat comes out, then lay in your roll of beef and turn until it is slightly brown. Take out the pork, and pour in hot water enough to cover the meat, add a small bit of onion and half a teaspoonful of powdered clove. Boil slowly two and a half hours. Remove the strings and pour the gravy over the meat.

BOILED POTATOES.

Boil medium-sized potatoes half an hour. Drain off the water and let them dry before peeling.

MACARONI.

Break a dozen sticks of macaroni into short pieces, wash and boil about twenty minutes. Drain off what water remains, add one cup of milk and one-half teaspoonful of salt; when it boils, pour into a baking-dish, sprinkle the top with grated cheese, and bake until brown.

PICKLED FIGS.

Wash one pound of figs. Place in a bowl, and cover with hot vinegar, in which are a few whole cloves and a stick of cinnamon. Cover, and let them stand over night.



FIRST DAY.



Dinner.—Third Course.

WHIPS.

One pint of good cream, half a teaspoonful of extract of vanilla, half a cup of powdered sugar. Put in a deep bowl or a pail, and beat with a Dover egg-beater until it is stiff. Put a little strawberry or raspberry jam in each jelly-glass, and fill with the cream. Serve with lady-fingers.

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FIRST DAY.

Tea or Luncheon.

ENGLISH BREAKFAST TEA.

Allow one teaspoonful of tea to each person. Scald the teapot thoroughly before putting in the tea, pour on boiling water, and let it stand in a warm place ten minutes. Do not add more water after it is steeped.

ROLLED BISCUITS.

One quart of pastry flour put in the sieve with one teaspoonful of soda and two teaspoonfuls of cream tartar (two of baking-powder may be substituted if you prefer). Sift, and then rub in one tablespoonful of butter. Wet with two small cups of sweet milk. Take out on the board and roll out about half an inch thick. Spread over evenly with butter, using about two tablespoonfuls. Begin at the end towards you and roll up, cut slices an inch thick from the end of the roll, and lay in a buttered tin. Bake ten or fifteen minutes in a quick oven.

SARDINES.

Serve with slices of lemon.

CANNED APRICOTS.

SPONGE CAKE.

The weight of six eggs in sugar, and the weight of the three largest ones in pastry flour.

Mix the yolks of the eggs with the sugar, add the juice and grated rind of a small lemon, and then the whites of the eggs beaten stiff, and then the flour, stirring only long enough to mix thoroughly. Bake in a quick oven with the door open a hair's breadth.

BILL OF FARE.



SECOND DAY.

Breakfast.

COFFEE.	OATMEAL.
YOSEMITE OMELET.	RALEIGH POTATOES.
COLD BEEF.	GRAHAM MUFFINS.
BAKED APPLES.	

Dinner.

WHITE SOUP.	IMPERIAL CHICKENS.
MASHED POTATOES.	LIMA BEANS.
CRANBERRY SAUCE.	TAPIOCA CREAM.

Tea or Luncheon.

CHICKEN CROQUETTES.	TEA CAKE.
CURRENTS.	GINGERNUTS.

SECOND DAY.

Breakfast.

COFFEE AND OATMEAL.

As given for the first day.

YOSEMITE OMELET.

Put a piece of butter as large as half an egg into a tin dish and melt. Pour all but the salt, which will settle to the bottom, into the frying-pan, turning the pan until the melted butter covers the bottom. Beat four eggs (five if they are small) and add one coffeecup of sweet milk. Pour the mixture into the hot pan and cook on top of the stove until it is done round the edge, then set the pan in the oven and bake until it rises in the middle. It will take about five minutes. Sprinkle with salt and pepper, fold, and serve at once. Salt, if cooked in an omelet makes it leathery.

RALEIGH POTATOES.

Melt a piece of butter as large as a walnut in a stewpan, and then add one cup of rich milk (cream is preferable), when it boils add a thickening made by mixing one teaspoonful of flour in a quarter of a cup of cold milk. Stir until it thickens and then add two cups of cold boiled or baked potatoes, cut in small pieces. Boil five minutes.

COLD BEEF.

Cut slices from yesterday's beef, roll and arrange on a platter.

GRAHAM MUFFINS.

One pint of graham meal, half a cup of sugar, one teaspoonful of salt and one teaspoonful of cream of tartar. Mix carefully, and then add one cup of milk with half a teaspoonful of soda dissolved in it, one beaten egg, and one tablespoonful of melted butter. Heat the gem-irons before filling.

BAKED APPLES.

Bake sweet apples in a slow oven until tender, and serve with cream.



SECOND DAY.

Dinner. — First Course.

WHITE SOUP.

Boil two turnips, and when they begin to soften add three large raw potatoes, and half an onion. Boil until tender, drain off the water, mash, and add three pints of milk, one teaspoonful of salt, quarter of a teaspoonful of pepper, a little celery-salt, and one table-spoonful of butter. If celery is in season, two stalks may be boiled with the vegetables, and the celery-salt omitted.

SECOND DAY.

Dinner. — Second Course.

IMPERIAL CHICKENS.

Stuff a pair of chickens with a dressing made of soaked bread flavored with salt, pepper, and sage. Truss as for roasting, and cook in a steamer. If they are less than a year old, an hour and a half will be sufficient, but old fowls will require a longer time. Make a gravy by rubbing two tablespoonfuls of flour with twice the quantity of butter, when smooth add one pint of the liquor which has dripped from the fowls while steaming, stir until it thickens. Cut two hard-boiled eggs in slices and lay over the chickens, pour the gravy over them, and garnish with parsley.

MASHED POTATOES.

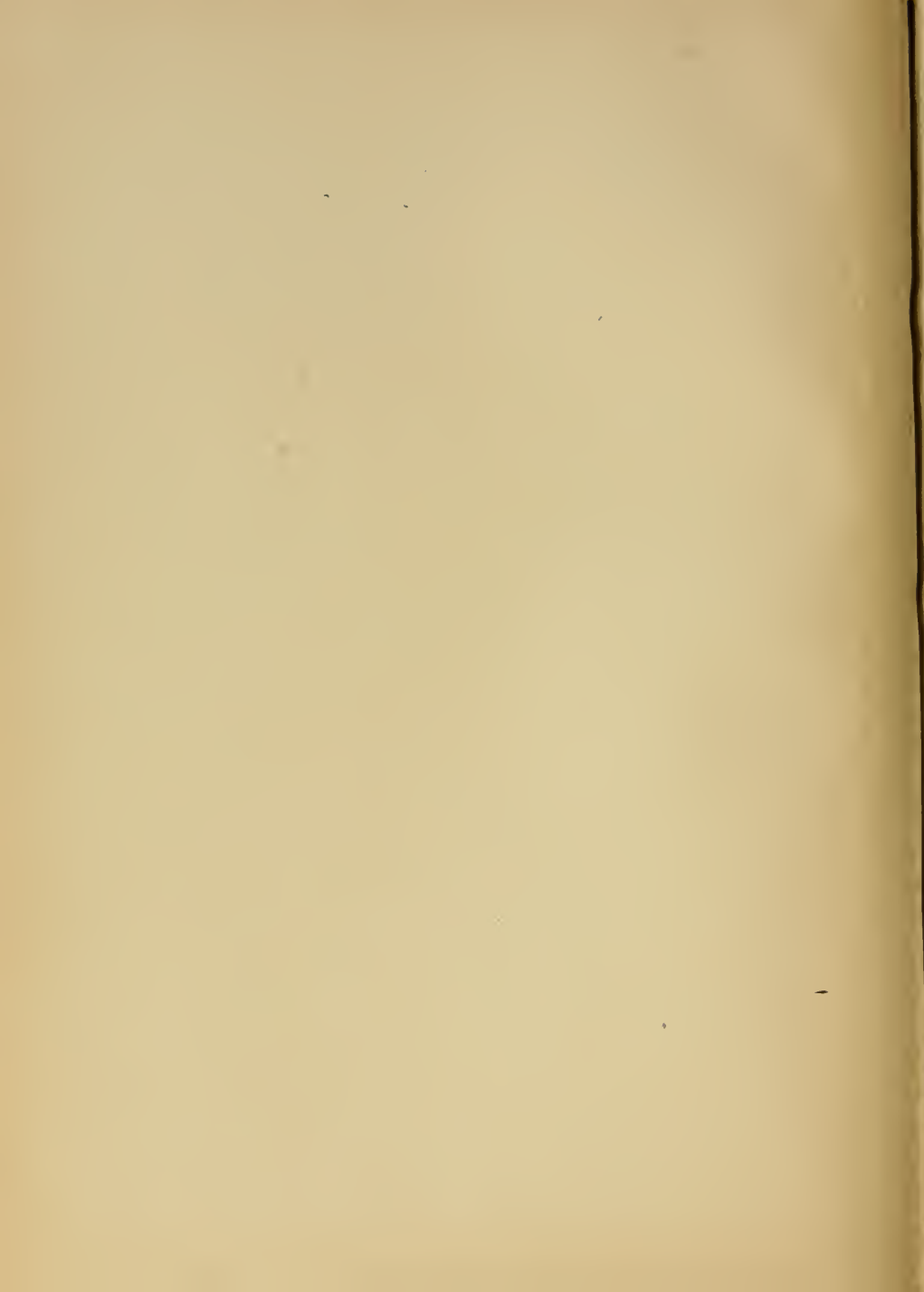
Boil the potatoes, and mash thoroughly, adding one tablespoonful of salt, the same of butter, and half a cup of hot milk.

CRANBERRY SAUCE.

Three cups of cranberries, two cups of granulated sugar, one cup of cold water. Stew until the cranberries burst. Cool before serving.

LIMA BEANS.

If fresh, boil them an hour and a half and season with butter, salt and pepper. If canned, heat and season.



SECOND DAY.

Dinner. — Third Course.

TAPIOCA CREAM.

Soak four tablespoonfuls of tapioca in one and a half cups of cold water, three hours or more. Boil one quart of milk, and add the tapioca and water and the yolks of three eggs beaten with three quarters of a cup of sugar. Boil until it thickens a little. Remove from the fire and stir in the beaten whites of three eggs, a spoonful at a time. Flavor with half a teaspoonful of vanilla. Eat cold.



SECOND DAY.

Tea or Luncheon.

BREAKFAST TEA.

As for the first day.

CHICKEN CROQUETTES.

Two cupfuls of chicken, chopped very fine and measured without pressing, a quarter of a cupful of grated or chopped ham, if you have it, a quarter of a cupful of sifted bread-crumbs, one teaspoonful of salt, a quarter of a teaspoonful of pepper, a quarter of a teaspoonful of mustard, a pinch of mace, one teaspoonful of lemon juice. Heat with stock or gravy enough to moisten it (water will do), add one egg, beaten slightly, and stir for a minute. When cool, form into little rolls about an inch in diameter and four inches long, by rolling lightly on a board spread with sifted bread-crumbs; then roll each in beaten egg and again in crumbs. Lift into the frying-basket, and plunge in very hot lard until they are a golden brown. Bread crumbs, if properly dried and sifted, are superior to cracker.

TEA CAKE.

A piece of butter as large as an egg, rubbed to a cream with half a cup of sugar, one cup of milk, one egg, one pint of flour with one heaping teaspoonful of baking powder in it. Bake in a biscuit-tin. If blueberries are in season add one cup of ripe berries with half a cup more flour sifted over them.

CURRENTS.

If fresh currents are out of season, substitute canned ones.

GINGERNUTS.

One cup of butter, half a cup of sugar, one cup of molasses, half a cup of sour milk, one teaspoonful of ginger. Stir in pastry flour as long as you can stir it with a spoon, then add two teaspoonfuls of soda dissolved in two tablespoonfuls of boiling water, stir thoroughly, and drop from the spoon into little cakes in the dripping-pan. Bake in a moderate oven.



BILL OF FARE.



THIRD DAY.

Breakfast.

COFFEE.	OATMEAL.
FRIED BACON.	BAKED EGGS.
BUTTERED TOAST.	SAVORY POTATOES.

Dinner.

OYSTER CHOWDER.	ROAST VEAL.
BOILED POTATOES.	BOILED RICE.
GRATED HORSERADISH.	
LETTUCE.	PLUM PUDDING.

Tea or Luncheon.

RUSSIAN TEA.	FRESH BREAD.
BAKED PEARS.	
CHIPPED BEEF.	LOAF CAKE.

THIRD DAY.

Breakfast.

COFFEE AND OATMEAL AS BEFORE.

FRIED BACON.

Cut breakfast bacon in very thin slices, lay in a hot spider and cook until crisp.

BAKED EGGS.

Butter a deep pie-plate and pour in enough milk to cover the bottom. Break in as many eggs as the dish will hold, and bake until the white is set. Sprinkle on salt and pepper and serve in the bake-dish.

BUTTERED TOAST.

Toast stale bread (baker's bread is best), dip the edges in hot water, and butter evenly.

SAVORY POTATOES.

Strain a little of the fat which is left from the bacon into a saucepan, and put in two cupfuls of cold boiled potatoes, chopped. Stir until brown.

THIRD DAY.

Dinner. — First Course.

OYSTER CHOWDER.

Fry three slices of salt pork in a deep kettle. Remove from the fire, and slice in six medium-sized potatoes and one onion previously boiled a few minutes in water, add pepper and salt, and cover the top with Boston crackers split in halves. Pour in hot water enough to cover, return to the fire and boil twenty minutes, then add one pint of oysters and one cup of hot milk. Boil up once and serve.

THIRD DAY.

Dinner. — Second Course.

ROAST VEAL.

Have the butcher remove the bone from a leg of veal, and fill the space left with a dressing made of bread, salt, pepper, and sage. Bake slowly from two to three hours, basting frequently. Make a gravy in the dripping-pan after the meat is removed by adding to the liquor a thickening made by stirring in two tablespoonfuls of browned flour wet with cold water. Strain.

BOILED POTATOES.

Boil medium-sized potatoes half an hour, drain off the water and peel.

BOILED RICE.

Wash one cupful of rice, add two teaspoonfuls of salt, and put in a double boiler or teakettle-pail with one quart of boiling water. Boil twenty minutes, pour off the water, cover, and cook twenty minutes more.

GRATED HORSERADISH.

LETTUCE.

Have the lettuce ice-cold and serve with any nice salad dressing.

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THIRD DAY.

Dinner.—Third Course.

PLUM PUDDING.

Three cups of flour, one small cup of chopped suet, one cup of milk, with one teaspoonful of soda dissolved in it, one cup of molasses, one teaspoonful of salt, half a teaspoonful of clove, half a teaspoonful of cinnamon, mace and nutmeg to taste, two cups of fruit (raisins, currants, and citron). Boil in a tin pudding-boiler three hours.

SAUCE.

Beat half a cup of butter to a cream, and add one cup of powdered sugar. When very light pour on one cup of boiling water, and stir for a minute before serving.

THIRD DAY.

Tea or Luncheon.

RUSSIAN TEA.

Make English breakfast tea as directed for the first day, but, in serving, substitute a slice of fresh lemon for cream.

FRESH BREAD.

CHIPPED DRIED BEEF.

BAKED PEARS.

Choose rather hard and sound pears, and put in a deep pudding-dish. Pour in water until you can see it, and bake very slowly until the fruit is tender. If the pears are sour, sprinkle in sugar.

LOAF CAKE.

Two cups of sugar, and two thirds of a cup of butter beaten to a cream, and then worked into two cups of light bread dough. Let the mixture stand an hour or so, and then add two beaten eggs, half a cup of chopped raisins, half a teaspoonful of cinnamon, a pinch of clove, and the same of mace, and a bit of soda as large as a pea dissolved in two teaspoonfuls of hot water. Add half a cup of flour, unless the dough was very stiff. Pour into a round tin, and let it rise in a warm place until bubbles rise on top ; it will take about an hour. Bake in a slow oven.



BILL OF FARE.



FOURTH DAY.

Breakfast.

STEEPED COFFEE.

OATMEAL.

BEEF STEAK.

BAKED POTATOES.

CORN CAKE.

Dinner.

PEA SOUP. BOILED HALIBUT. COLD VEAL.

BOILED POTATOES.

ASPARAGUS.

LETTUCE.

PICKLES.

PERFECTION PUDDING.

Tea or Luncheon.

BREAKFAST TEA.

PESCADO.

BAKER'S ROLLS.

RASPBERRIES.

SNOW-DRIFT CAKE.

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FOURTH DAY.



Breakfast.

STEEPED COFFEE.

Allow one tablespoonful of ground coffee to each person, and one in addition. Pour on half the quantity of boiling water required, and let it stand half an hour or more where it will be hot, *but not boil*, then add the remainder of the hot water and serve after it has stood for a moment. This is a simple and satisfactory way of making coffee.

OATMEAL.

As on the first day.

BEEF STEAK.

Dredge the steak with salt and flour, adding pepper if you like. Cook in a double broiler over bright coals for ten minutes, turning often.

BAKED POTATOES.

Select potatoes of uniform size, and bake from twenty minutes to half an hour.

CORN CAKE.

Mix together one cup of Indian meal, one cup of flour, one and a half teaspoonfuls of cream tartar, and half a cup of sugar. Then add one cup of warm sweet milk, with one small teaspoonful of soda dissolved in it. Stir into the dry ingredients, and then add two eggs and half a cup of melted butter. Bake in a cake-tin.

FOURTH DAY.

Dinner. — First Course.

PEA SOUP.

Soak a coffeecupful of dried peas over night. Boil two or three hours (if they are split peas, two hours will be sufficient), with salt, pepper, one stalk of celery or a little celery seed. Rub through a colander and return to the fire, adding more water if the soup is too thick. Mix one tablespoonful of flour with one tablespoonful of butter, add a little of the hot soup, and stir until it is smooth, and then pour into the kettle, stirring until it is well mixed. Butter a slice of stale bread on both sides, lay on a tin sheet, cut into dice, and brown in a quick oven. Put into the tureen just before serving.

FOURTH DAY.

Dinner.—Second Course.

BOILED HALIBUT.

Tie a square piece of halibut in a cloth, pour on boiling water enough to cover it, add one tablespoonful of salt, and boil briskly half an hour. Prepare drawn butter by rubbing two tablespoonfuls of butter with one heaping tablespoonful of flour, add gradually one coffeecup of the water in which the fish is boiling, and stir over the teakettle until it is smooth and creamy. Remove the cloth from the fish very carefully, and pour the drawn butter over it. Garnish with one or two hard-boiled eggs cut in slices.

COLD VEAL.

Cut the cold roast veal in thin slices, and arrange on a platter with cresses around the edge.

BOILED POTATOES.

Prepare as on the first day.

ASPARAGUS.

Tie fresh asparagus in bunches, and stand upright in a small pail. Fill the pail half full of boiling water, salted, cover, and cook for twenty minutes. Arrange slices of toast, dipped in the water in which the asparagus has been boiled, and buttered, cut the string and lay the asparagus evenly on the toast. Canned asparagus may be heated and served in the same way.

LETTUCE.

Ice cold, and served with vinegar and sugar.

PICKLES.

Crosse & Blackwell's chow-chow.



FOURTH DAY.

Dinner.—Third Course.

PERFECTION PUDDING.

One and a half cups of cold boiled rice heated in one pint of milk. When boiling, add the yolks of four eggs beaten with half a cup of sugar. Boil until it thickens, remove from the fire and stir in the beaten whites of two eggs. When thoroughly mixed, add half a teaspoonful of vanilla, pour in a pudding-dish, cover the top with a meringue, made of the whites of two eggs beaten with half a cup of pulverized sugar. Brown in the oven.

FOURTH DAY.

Tea or Luncheon.

ENGLISH BREAKFAST TEA.

As for the first day.

PESCADO.

Flake up cold boiled halibut with a fork. Prepare a sauce by boiling, in a teakettle-pail, or double boiler, one large cup of milk with a small slice of onion and a blade of mace. Thicken with one even tablespoonful of flour, rubbed smooth with an equal quantity of butter. When the sauce thickens, remove the onion and mace, add a teaspoonful of salt, and quarter of a teaspoonful of pepper. Add two cups of the flakes of fish, cook a minute, and then pour into a buttered dish, sift dry bread-crumbs over the top, and bake twenty minutes.

BAKER'S ROLLS.

If you prefer to heat them, put them in the oven in a paper bag for a few minutes.

RASPBERRIES.

Fresh if possible, but if they are out of season, use raspberry jam.

SNOW-DRIFT CAKE.

Beat half of a cup of butter to a cream, and then add the beaten whites of five eggs mixed with two cups of sugar, then one cup of sweet milk with half a teaspoonful of soda dissolved in it, and then three cups of flour, with one teaspoonful of cream tartar mixed with it. Flavor with a few drops of extract of almond. Bake slowly. Frost, and sprinkle with dessicated cocoanut.

BILL OF FARE.



FIFTH DAY.

Breakfast.

COFFEE.	OATMEAL.	VITELLA.
BAKED POTATOES.	FRIED MUSH.	

Dinner.

VEAL SOUP.	ROAST BEEF.
CRUSTED POTATOES.	BAKED TOMATOES.
CORN.	CREAM CAKES.

Tea or Luncheon.

RUSSIAN TEA.	FRESH BREAD.
PEACHES.	LOBSTER SALAD.
QUICK CAKE.	

FIFTH DAY.

Breakfast.

COFFEE AND OATMEAL AS BEFORE.

VITELLA.

Put a piece of butter as large as an egg in a saucepan, and when it melts, put in one teaspoonful of flour, mix thoroughly, but do not let it brown, add salt, pepper, and a pinch of mace; pour in half a pint of boiling water, and stir a few minutes, then put in thin bits of cold veal, and heat slowly. Just before serving, stir in the yolk of an egg and one teaspoonful of lemon juice. Garnish with slices of lemon.

BAKED POTATOES.

As directed for yesterday morning.

FRIED MUSH.

Make a "hasty pudding," the day before you wish for the mush, by putting a quart of boiling water in a large kettle with one tablespoonful of salt; have your Indian meal close by, and sprinkle it into the water, a handful at a time, stirring constantly, and keeping it boiling. When the pudding is stiff enough to hold the spoon upright, cook for a few minutes without adding more meal, and then dip out into a deep cake-tin, which should be filled full. The next morning, turn out the loaf, cut in slices half an inch thick. Have ready a kettle of lard, and when it is very hot put in slices of the pudding and cook until stiff. It will take about ten minutes. Serve with maple syrup. This is the perfection of fried mush.

FIFTH DAY.



Dinner.—First Course.

VEAL SOUP.

The stock should be prepared the day before, by putting on the veal-bone and dry bits of the roast, in cold water, and cooking slowly two hours or more. Strain and cool. The next morning remove all the fat, heat with a slice of onion, pepper and salt, add half a cup of tomato juice, and a third of a cupful of Italian paste. Boil half an hour.

FIFTH DAY.

Dinner. — Second Course.

ROAST BEEF.

Have the butcher remove the bones, and take those for your soup-kettle, roll the meat up in a compact shape, and secure with strings and skewers. Sprinkle with salt. Bake, allowing eight or ten minutes to a pound, remembering that it was weighed with the bones in. Make a gravy in the dripping-pan, by stirring in a thickening of two table-spoonfuls of browned flour wet with cold water.

CRUSTED POTATOES.

Pare the potatoes, and put in the pan with the meat, allowing thirty-five or forty minutes for medium-sized potatoes.

BAKED TOMATOES.

Butter a pudding-dish, and fill with layers of sliced fresh or canned tomatoes, with dry bread-crumbs. Sprinkle pepper and salt on the tomatoes, and put bits of butter on each layer of crumbs. Bake about twenty minutes.

CORN.

If green, boil on the cob for fifteen minutes ; if canned, heat, adding pepper, salt, one cup of milk, and a piece of butter as large as a walnut.

FIFTH DAY.

Dinner.—Third Course.

CREAM CAKES.

Boil three-quarters of a cup of butter in one cup of water. While boiling, stir in one and three-quarters of a cup of flour. Stir until it is smooth and velvety, and set aside. When the batter is cool, mix in five eggs, one at a time, without beating. Drop on a buttered tin half as large as you want them when done, varnish the tops with a little yolk of egg. Bake in a quick oven until quite brown. If taken out too soon they will fall. When baked, cut a hole in the side of each and fill with a custard, made with one pint of milk, two thirds of a cup of sugar, and half of a cup of flour and two eggs. Flavor with vanilla.

FIFTH DAY.

Tea or Luncheon.

RUSSIAN TEA.

Make English breakfast tea as directed, serve with a slice of lemon in each cup instead of cream.

FRESH BREAD.

PEACHES.

Fresh, if possible; if not in season, California canned peaches may be substituted.

LOBSTER SALAD.

Chop the lobster, and mix with half as much fresh lettuce. Pour over it any nice salad dressing.

QUICK CAKE.

Rub one cup of butter to a cream, add two cups of fine sugar, beat, then put in one cup of sweet milk, four eggs, and four cups of pastry flour, added alternately without beating the eggs separately. Season with mace and lemon. Last of all, dissolve one teaspoonful of soda in a third of a cup of milk, add two teaspoonfuls of cream tartar, and stir into the cake while foaming. Bake very slowly.

BILL OF FARE.

SIXTH DAY.

Breakfast.

COFFEE.

OATMEAL.

BEEF IN TOMATO SAUCE.

WELCOME POTATOES. DIAMOND MUFFINS.

APPLE SAUCE.

Dinner.

BEEF SOUP.

BOILED MUTTON. MASHED POTATOES.

STRING BEANS. TURNIPS. CURRANT JELLY.

EDINBURGH TARTS OR LEMON PUFFS.

Tea or Luncheon.

OOLONG TEA.

CREAM TOAST.

GERMAN RELISH.

PINE APPLE.

PINAFORÉ CAKE.

SIXTH DAY.

Breakfast.

COFFEE AND OATMEAL AS BEFORE.

BEEF IN TOMATO SAUCE.

One cup of tomato juice, boiled with a small bit of onion and a few grains of cayenne, two cloves, salt to taste, a sprig of thyme, and half of a bay leaf. When boiling, stir in a heaping teaspoonful of corn starch wet with cold water. Boil until it is as thick as thin custard; strain, and pour over slices of rare roast beef, let it stand in a hot place until the meat is thoroughly heated.

WELCOME POTATOES.

Boil and mash potatoes. Heap on a buttered tin, smooth with a knife, varnish with melted butter, and brown in a hot oven.

DIAMOND MUFFINS.

Two tablespoonfuls of sugar, three tablespoonfuls of melted butter, one beaten egg, half a pint of milk, and one pint of flour, with one heaping teaspoonful of baking powder mixed with it. Bake in gem-pans in a quick oven.

APPLE SAUCE.

Stew sour apples until tender in very little water, and sweeten to taste.

SIXTH DAY.



Dinner. — First Course.

BEEF SOUP.

Prepare the stock the day before, by putting the beef bones in a kettle with two quarts of cold water, and cooking slowly two or three hours. Strain, and cool. The next day remove all the fat, add a quarter of an onion, pepper and salt to taste, a quarter of a cup of tomato juice, and a handful of vermicelli broken in small bits. Simmer fifteen or twenty minutes, skim out the onion, and serve.



SIXTH DAY.

Dinner.—Second Course.

BOILED MUTTON.

Wrap a leg of mutton in a floured cloth, cover with boiling water, salted very slightly, and cook rapidly for fifteen minutes, then put where it will only simmer for an hour or more. Serve with drawn butter made by rubbing two tablespoonfuls of flour, with half a cup of butter, and when smooth, add one pint of the water in which the mutton is boiling. Stir a few minutes over the teakettle, add a tablespoonful of pickled capers.

MASHED POTATOES.

Boil potatoes, and mash with one tablespoonful of salt, the same of butter, and enough hot milk to moisten slightly.

TURNIPS.

Boil turnips until tender, it will take from one to two hours, mash and add butter and salt. Put little spots of pepper on top.

STRING BEANS.

If fresh, cut in strips and boil two hours, season with butter, salt and pepper. If canned, heat and season.

CURRENT JELLY.

SIXTH DAY.

Dinner. — Third Course.

EDINBURGH TARTS.

Have ready some small tarts of nice pastry. (For directions for making Puff Paste, see "Mrs. Gilpin's Frugalities," page 33.) Put one cup of sugar in a bright tin, with two tablespoonfuls of cold water, and two tablespoonfuls of strawberries, mashed very fine. Boil without stirring until a little dropped in cold water will candy. Have ready some large sweet strawberries, dip one at a time in the boiling syrup, and when thoroughly coated lift out with a fork and place three on each tart. Serve within an hour. If strawberries are not in the market, substitute

LEMON PUFFS.

Line patty-pans with the pastry, and fill before baking, with the whites of three eggs beaten stiff, with one cup of sugar and the juice and grated peel of a lemon. They will fall somewhat when taken from the oven, but are very nice.

SIXTH DAY.

Tea or Luncheon.

OO LONG TEA.

Allow one teaspoonful of tea to each cup, and one additional one. Scald the teapot thoroughly before putting in the tea, then add half the quantity of boiling water which will be required, steep over the teakettle for fifteen minutes. Add the rest of the hot water and serve.

CREAM TOAST.

Put one cup of milk and one cup of cream in a thoroughly buttered saucepan, add one teaspoonful of salt. When it boils, put in two heaping teaspoonfuls of flour, wet with cold milk. Boil until it is smooth and thick as custard, stirring constantly, then move the saucepan to a cooler place. Have ready slices of stale bread nicely toasted, dip each slice in the cream, and arrange on the platter, pour what remains of the cream over the toast.

GERMAN RELISH.

Boil two good sized potatoes and rub through a colander, add four tablespoonfuls of cream or rich milk, and a piece of butter as large as an egg, beaten to a cream, one teaspoonful of salt, half a teaspoonful of mustard and a little pepper. Mix well, with one small cupful of cold ham chopped fine (potted ham will do, but the mustard and pepper will not then be needed). Add four eggs beaten light, pour in a buttered dish, sprinkle the top with grated cheese, and bake half an hour.

PINEAPPLE.

If fresh, peel and grate on a very coarse grater, adding sugar to taste.

PINAFORE CAKE.

One cup of butter stirred to a cream, one and a half cups of sugar, half a cup of milk, with one teaspoonful of soda in it, four beaten eggs, half a cup of corn starch, one and a half cups of flour, with two teaspoonfuls of cream tartar in it. Bake in sheets.

BILL OF FARE.



SEVENTH DAY.

Breakfast.

COFFEE.	OATMEAL.
VICTORIA MUTTON.	COFFEE CAKES.
MELONS OR OTHER FRUIT.	

Dinner.

MUTTON BROTH.	ROAST DUCKS.
GLAZED POTATOES.	CURRENT JELLY.
CELERY.	GREEN PEAS.
PINEAPPLE CREAM.	

Tea or Luncheon.

CHOCOLATE.	BREAD AND BUTTER.
CREAMED EGGS.	COLD TONGUE.
RAISIN CAKE.	

SEVENTH DAY.



Breakfast.

COFFEE AND OATMEAL AS BEFORE.

VICTORIA MUTTON.

Fry a small bit of onion until quite brown, remove from the saucepan, and pour in what remains of your drawn butter and capers, when it is hot, put in small pieces of cold mutton, and stir until the meat is hot. Have ready a platter, on which you have made a border of mashed potato. This is done by mixing the potato with enough milk to moisten it, and arranging it around the edge of the platter, press it down with the tines of a silver fork to flute it, and brown very slightly in the oven. Pour the meat in the centre, and put bits of parsley over it.

COFFEE CAKES.

One cup of sour milk, one teaspoonful of soda dissolved in a tablespoonful of warm water, one tablespoonful of melted lard (butter if preferred), three cups of pastry flour. Mix, and put on the moulding-board, cover with a basin, and let it stand about fifteen minutes. Roll out, cut in strips, twist, and fry in a kettle of hot lard.

MELONS.

When melons are in season, cut nice cantelopes in half, remove the seeds, and put a piece of ice in each. If melons are not in the market, oranges, or some kind of canned fruit may be substituted.

SEVENTH DAY.

Dinner. — First Course.

MUTTON BROTH.

Remove the fat from the water in which yesterday's mutton was boiled, add half a small onion, half a cup of raw rice, and a little white pepper. Boil slowly half an hour.

SEVENTH DAY.

Dinner. — Second Course.

ROAST DUCKS.

Prepare a stuffing of bread-crumbs, seasoned with salt, pepper, sage, and one teaspoonful of chopped onion. Stuff and truss the fowls, and roast about an hour, basting frequently. Pour the fat from the gravy in the dripping-pan, and thicken what remains with one tablespoonful of browned flour, wet with cold water. Add the giblets, previously boiled, and chopped fine.

CURRENT JELLY.

GLAZED POTATOES.

Boil, mash, adding milk, salt, and butter to taste, glaze over with the yolk of an egg, and brown in the oven.

CELERY.

Wash, and arrange in a celery glass.

PEAS IN CREAM.

Boil one pint of fresh peas in salted water about twenty-five minutes, skim them out carefully, and pour over them one cupful of cream, heat and season with pepper and salt. Canned peas can be substituted.



SEVENTH DAY.

Dinner.—Third Course.

PINEAPPLE CREAM.

Beat one pint of cream to a froth with the Dover egg-beater. When light, put in a pan which is placed in a dish of ice, sprinkle in three-quarters of a cup of powdered sugar, and one cup of grated pineapple. Pour half a cup of boiling water on one third of a package of gelatine, which has been soaked two hours or more in cold water. Strain into the cream, moving the strainer about that it may be mixed with the cream, begin at once to stir from the bottom of the pan, and keep on stirring until the mixture begins to thicken. It will only take a few minutes.

Pour into the glass dish in which you wish to serve it, and set in a cold place for an hour.



SEVENTH DAY.

Tea or Luncheon.

CHOCOLATE.

Scrape two squares of Baker's chocolate, and put in a saucepan with a quarter of a cup of hot water, and one tablespoonful of sugar; stir until it is smooth and glossy, and then mix it with one quart of boiling milk. Serve at once.

BREAD AND BUTTER.

CREAMED EGGS.

Cut hard-boiled eggs in slices, and pour over them a sauce made by boiling one cup of cream, and thickening it with one heaping teaspoonful of corn starch wet with cold milk. Salt and pepper. Milk may be substituted for cream, with the addition of a teaspoonful of butter.

COLD TONGUE.

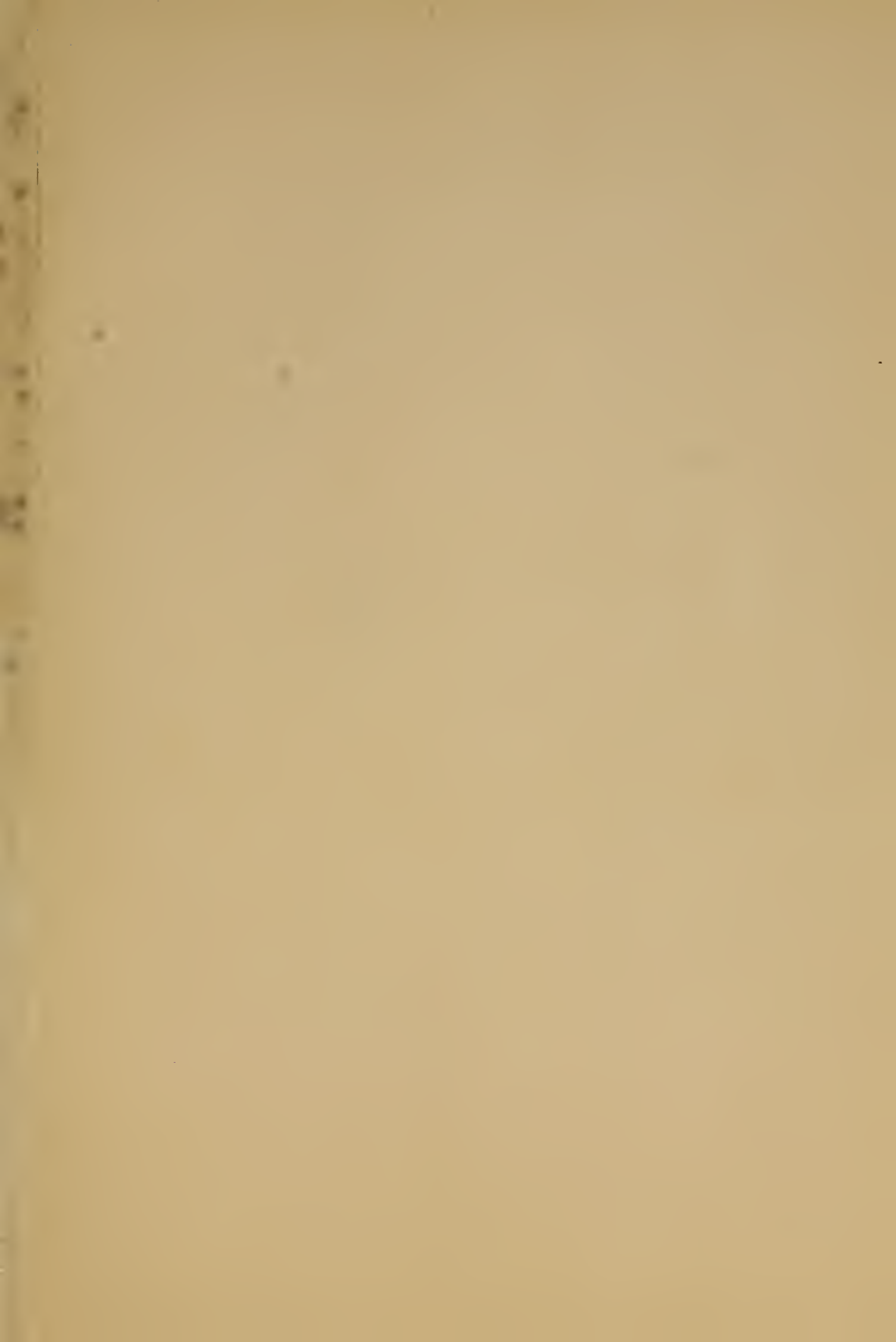
Tongue must be boiled the day before it is desired. If it is very salt, soak a few hours before cooking. Boil until tender, peel off the skin while hot, and roll up tightly, securing it with narrow strips of cloth, as strings will cut into it. Press into the bottom of a bowl which will just hold it, to keep it in shape, fill the bowl with the liquor in which it was boiled, and put a saucer and weight on top to keep it from floating. The next day, it can be turned out and the strings removed. It will be in a handsome shape, and should be put on the table whole.

RAISIN CAKE.

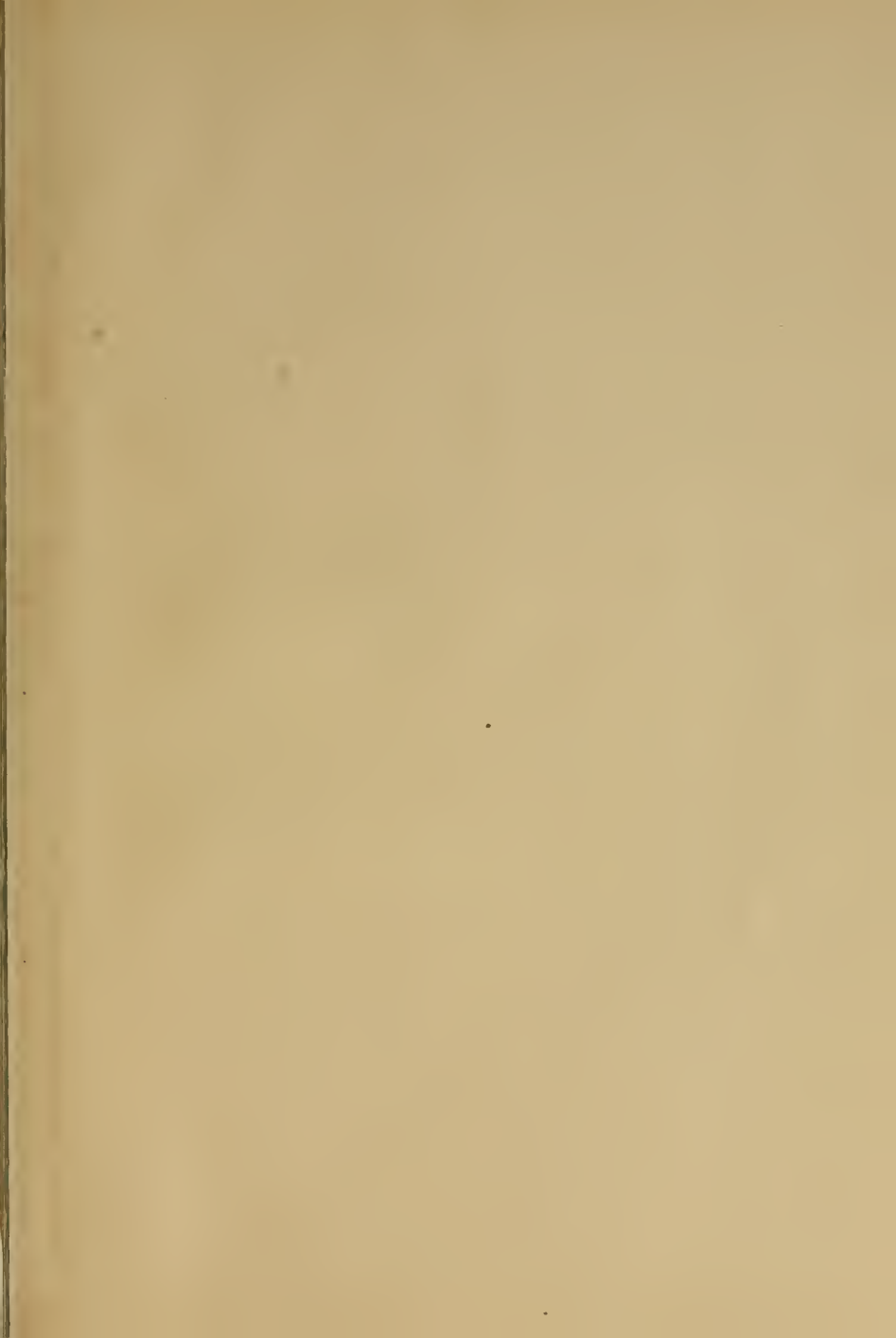
Two thirds of a cup of butter, stirred to a cream, one cup of sugar (brown, if you have it), one cup of milk, half a cup of molasses, one small teaspoonful of soda if the milk is sweet, or one ordinary teaspoonful if it is sour, dissolved in a tablespoonful of warm water, one cup of raisins, stoned and torn in pieces, clove, cinnamon, mace and nutmeg to taste, three eggs, reserving the white of one of them for the frosting, five small cups of pastry flour. Bake slowly.

FROSTING.

Beat the white of an egg, adding gradually one cup of pulverized sugar.







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